



♥♥ The Three Crowns Valentines Menu ♥♥

2 courses for £27.50 per person ~ 3 courses for £29.95 per person

Honey and walnut baked Camembert to share – Served with toasted Sourdough bread and apple and grape salad (GF Available)

Beetroot falafel and hummus – Crispy beetroot falafels, served on creamy hummus, served with flat breads, coriander, molasses and onion Seeds (GF available) (VG)

Prawn and avocado salad – Tiger prawn served on gem lettuce, cherry tomato, red onion, avocado and Marie Rose sauce (GF)

Pan seared Scallops – Served on a pea and truffle puree, finished with crispy bacon lardons (GF)

16oz Rib of Beef sharing plate or perfect for those feeling extra hungry!

16oz of Chequers Estate Beef served with triple cooked chips, confit tomato, roasted field mushroom, Béarnaise sauce, peppercorn sauce and watercress salad ~ **£8.00 supplement (GF)**

Slow cooked Chequers Estate pork belly – 8 hour slow cooked pork belly served with Dauphinoise potato, tender stem broccoli and red wine jus. **Add Scallops for £4.00 (GF)**

Korean fried vegan chicken – Fried vegan chicken tossed in a spicy Korean sauce, served with coleslaw and seasoned fries (VG)

Pea, mint and truffle risotto – Gently cooked pea and mint risotto, finished with rocket and truffle oil (VG)(GF) **Add Chicken, Seabass or Scallops**

The Three Crowns house curry – Slow cooked feather blade of Chequers Estate Beef in our medium, spicy house curry sauce, served with fluffy rice, poppadums, chutneys and naan

St Clements posset – Set double cream infused with oranges, limes and lemons, and served with shortbread and raspberries (GF)

Strawberry pavlova – Chantilly cream on sweet meringue finished with strawberry coulis and fresh strawberries (GF)

Sticky toffee pudding – Sticky toffee pudding and Swiss vanilla ice cream (GF)

Elderflower poached pear – Poached pear in an elderflower syrup, served with crumble and vegan ice cream (VG)